



Two, by Nature

NOTHING EXISTS ALONE

STARTERS

Pumpkin soup *D*

Creamy velouté of roasted pumpkin, gently spiced with nutmeg and cinnamon.

Levantine meatball *D G*

Beef and Lamb with pomegranate & cherry molasses, served on a bed of Labneh and parsley.

Lentil & celery root salad

Tender Puy lentils with julienned celery root and fine herbs, dressed in a fragrant black truffle vinaigrette.

Onion tart *D*

Caramelised onions with thyme and Emmental cheese, baked in a crisp, buttery tart shell.

Smoked salmon *D*

Finely sliced smoked salmon with dill, capers, red onion, and a touch of lemon labneh.

D - Dairy *G* - Gluten *N* - Nuts *SF* - Shellfish

MAIN COURSE

Black Angus beef tagliatta *D*

Grilled prime Black Angus beef finished with garlic–parsley butter.

Firewood corn fed chicken capon rotisserie

Succulent whole chicken infused with mandarin and rosemary, served with a rich jus.

Seafood tajine *D G SF*

Creamy crustacean blanquette of clams, shrimp, scallops, and Omani lobster, with puff pastry.

SIDES

Velvety mashed potatoes *D*

Smooth, buttery mashed potatoes infused with a hint of nutmeg.

Winter roasted root vegetables *D*

Roasted Carrots, Onions, Parsnips and Sweet potatoes.

Creamed spinach *D*

Rich creamed spinach and cheese with artichoke.

DESSERT

Moon & Flame *D G*

White chocolate sphere, molten Valrhona dark chocolate fondant, warm chocolate sauce, red berry coulis.

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